TYPICAL ANALYSIS
Raw material: Organic Barley Malt
Product: Roasted Malt
EUROPE CODE: The Swaen©OBMRM-RC/1000-1250EBC
USA CODE: The Swaen©OBMRM-RC/375-470°L
Certified Organic Product: NL-BIO-01

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Unit</th>
<th>Min</th>
<th>Max</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>%</td>
<td></td>
<td>4.5</td>
</tr>
<tr>
<td>Extract (dry basis)</td>
<td>%</td>
<td>73</td>
<td></td>
</tr>
<tr>
<td>Wort colour</td>
<td>EBC(Lov.)</td>
<td>1000(375)</td>
<td>1250(470)</td>
</tr>
<tr>
<td>pH</td>
<td></td>
<td>5.1</td>
<td>5.4</td>
</tr>
</tbody>
</table>

Usage:
Schwarzbier, dark beers, Stout, Porter, Ale, Bockbier, Altbier, all beer types for colouring.

Description:
GreenSwaen©Black brings special character for your beer. Enhances the aroma of beers by producing a more determinative flavour than other coloured malts. Imparts a slight burnt or smoky flavour.

Results:
Adds aroma, colour and body, with a mild smooth flavour.

Rate:
Up to 5%.

ITEM PACKAGING
25kg bags, 50kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE
Store in a temperate, low humidity, pest free environment at temperatures of < 40 ºC. Improperly stored malts are prone to loss of freshness and flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.